



Insalata di Mare

2 lbs Mussels

1 lb. Calamari

twelve 12-15 count prawns

twelve 12-15 count scallops

3 medium sized Golden Beets

4 Scallions

10 Radishes

Baby mixed greens, romaine, frisee or any lettuces of your choice

Balsamic

Olive Oil

Roast the beets skin on for 1 hour at 350 degrees. Let cook and peel. Slice into thin rounds. Skewer and grill the scallops and prawns over high heat for 2-3 minutes per side. Season with salt and pepper after cooking. Steam the mussels in white wine until they pop open. Add the calamari and cook for an additional minute over high heat. Drain the mussels and calamari in a colander and season them with salt and pepper. Set aside. Clean and slice the scallions and radishes Clean and wash the greens right before serving. Mix the balsamic and olive oil to your level of preferred acidity. Assembly: Toss the greens, scallions and radishes with the dressing. Place them on individual large serving plates. Ring the perimeter with slices of the beets. Place a 1 half dozen mussel on the outer ring of the plate slightly in from the beets. Then place the 3 prawns, a serving spoon full of calamari and 3 scallops in the center of the plate. Serve with sourdough and a Gordon Biersch Czech Style Pilsner.